



NAVARDIA GRACIANO

organic wine

BODEGA: Bodegas BAGORDI
ORIGEN: DOCa RIOJA

VARIETIES: 100% Graciano
ALCOHOL CONTENT: (% vol) 14.5°
TOTAL SULPHURE: 78mg/l

MAKING: Careful selection of exclusive grapes from our oldest vines, less productive and ecologically grown make this varietal Graciano unique and balanced, combining features typical of the grape together with those of the soil and climate. Aging for 10 months in French oak barrels and later resting in our bottle aging hall, provide this wine with an elegant and attractive chromatic strength, highlighted by and intense violet colour and dyed tears.

TASTING:

VISUAL STAGE: Outstanding intense blackberry and cherry colour, well covered. Trim with hardly any evolution.

OLFACTORY STAGE: Balance fruit compote aromas, ripe berries (black berries, black currants, blue berries...) with balsamic notes and a coffee bean like ending.

GUSTATORY STAGE: Tasty, lengthy and persistent. Outstanding tannins with toasted notes from a good barrel, being fruit the centre of attention.

GASTRONOMY: Game casseroles or roast game meat pair the wild berry notes of this wine to perfection.

Suggestions: “Charcoal grilled squab in a red wine sauce”, “Woodcock casserole”, “Hare in chocolate sauce”, “Deer with wild berries”.

SERVING: Ideal serving temperature 16°C

Note: due to its peculiar manufacturing conditions, certain settling may eventually occur. Decanting is recommended.

LOGISTICS:

BOTTLES PER BOX: 6 BOTTLES

BOTTLES PER EURO PALLET: 600 BOTTLES

TOTAL BOX WEIGHT: 7.5 Kg. Approx.